Espresso Machine Cleaning Manual

(Using Chemical Cleaning Agent)

What do you need?

1. Espresso Machine Cleaner
2. Corresponding MSDS sheet
3. Blind filter basket (the one with no holes)
4. Group Handle Brush (to remove dry coffee)
5. Gloves
6. Timer

STEP 1: Put on Gloves

Steam & Wand Arm

STEP 2: Wrap steam wand in dedicated steam wand cloth. Always use a soft cloth and no abrasive cleaning cloths.

STEP 3: Turn steam on to soak off milk residue

** Leave the steam wand to soak whilst you complete steps 4 – 26 **

Espresso Machine

STEP 4: Remove used coffee from filter baskets.

STEP 5: Run water from the deliver group to rinse.

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STEP 6: Remove filter baskets from group handles. *Tip: Use a spoon to gently lever the filter basket out.*

Insert blind filter basket.

STEP 7: Using the group handle brush, remove excess coffee grinds from seals and screens by scrubbing in upward movements under delivery groups.

STEP 8: Add ½ teaspoon of chemical cleaning agent to the blind filter.

STEP 9: Lock group handle into the delivery group.

STEP 10: Pressing any button, turn the group on to initiate cleaning process.

STEP 11: Leave on for 10 Seconds*

** If your machine does not have this self timer use your phone or a digital timer **

STEP 12: Turn off for 5 seconds.

STEP 13: Turn on for a further 5 seconds.

STEP 14: Repeat Steps **12 & 13** a minimum of **5** times each to ensure thorough cleaning.

STEP 15: Remove group handle with blind filter from the machine and rinse.

STEP 16: Fill the blind filter with water and attempt to gently insert back into delivery group.

STEP 17: Wriggle left and right to rinse the seals and shower screens.

STEP 18: Turn water off.

STEP 19: Lock group handle back into the delivery group.

STEP 20: Pressing any button, turn the delivery group on to initiate rinsing process.

STEP 21: Leave on for 10 seconds.

STEP 22: Turn off for 10 seconds.

STEP 23: Repeat Step **21 & 22**, minimum of 5 times to ensure thorough removal of all chemical cleaning agent.

STEP 24: Remove group handle and examine the blind filter basket, if there is no visible coffee residue present this group head has now been safely chemically cleaned.

STEP 25: Repeat the above process **(Steps 8 – 24)** for remaining delivery groups.

Steam Wand Arm

STEP 26: *Carefully* remove Chux cloth wrapped around steam wand arm.

STEP 27: Gently ease away any build up milk residue. Wipe clean.

Group Handles & Filter Basket

What do you need?

1. Plastic tub approx. 4 litres free of dirt, dust and debris .
2. Espresso machine chemical cleaner .
3. Kettle of boiling water.
4. Scourer.
5. Environmentally safe dishwashing detergent.

STEP 28: Place filter baskets and group handles into tub

STEP 29: Place 2 teaspoons of chemical cleaner in tubon top of filter baskets and group handles.

STEP 30: Pour over boiling water covering ONLY the stainless steel parts of group handles.

STEP 31: Allow soaking for 30 minutes, **MAXIMUM!**

STEP 32: Still wearing gloves, gently pour the chemical water down the drain.

STEP 33: Remove group handles and filter baskets and rinse with tap water.

STEP 34: Using a scourer and detergent thoroughly SCRUB group handles and filter baskets until free of all coffee residue.

STEP 35: Dry and replace filter baskets into the group handles. Return to delivery groups.

Drip Tray

What do you need?

1. Tea Towel
2. Soft washing Cloth
3. Scourer
4. Dishwashing detergent

STEP 36: Remove grates & trays and transfer to sink.

Tip: Use a cloth to stem the flow from the drip try to prevent dripping on floor.

STEP 37: Wash the tray and grates thoroughly with hot water, detergent and the soft cloth. For stubborn marks use the Scourer. Rinse

STEP 38: Dry both the tray and grates thoroughly.

STEP 39: Replace on Espresso Machine

External Surfaces

- Use Windex and a soft, dry tea towel.
- Spray surfaces of the espresso machine that have not yet been cleaned and wipe thoroughly, polish where required.

Before Use

Important:

- Before using the Espresso Machine to prepare and serve coffee, it is vital for safety reason to run a minimum of ONE shot of coffee through each delivery group. This will ensure that all remaining chemicals are removed and the machine is seasoned ready for use.
- These shots can be used to set the grind up for the morning service period.